



Belgian Malts that Make Your Beer So Special

Belgian March Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	65% / 13 kg
Château Cara Ruby®	30% / 6 kg
Château Biscuit®	5% / 1.1 kg

HOPS

Magnum (12.0% aa)	15.5 IBU / 50 g
Hallertau Blanc (10.5% aa)	2.5 IBU / 40 g

YEAST

SafAle S-33	70 g
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ABV 5.5%	Color 26 EBC	Bitterness 18 IBU
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Description

March Beer (Bière de Mars or Spring Beer) is the first brew of the year. Made from a fresh crop of malts and hops, it has a mellow, fruity flavor with floral, fruity aromas with subtle notes of roasted and caramelized malt. This beer has an elegant well-balanced bitterness.

Service:

Glass: Tall glass
Temperature: 4-8°C

BREWER'S TIPS

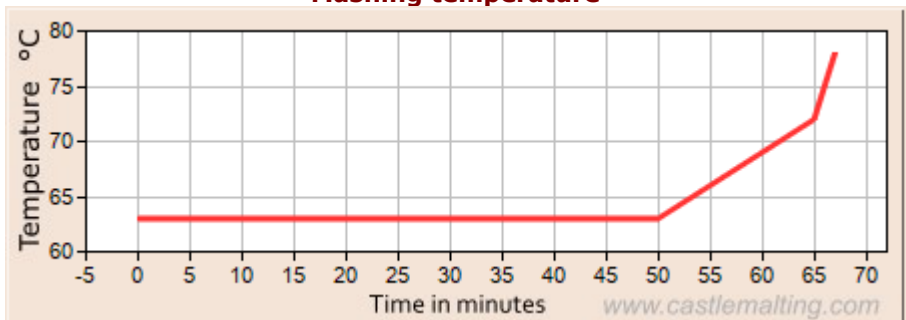
Keep the carbonation level low (2.4-2.6 vol) to boost pleasant malt taste.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 63°C
Rest for 50min at 63°C
Rise to 72°C at 1°C/min
Rest for 15min at 72°C and do the **Iodine Test**
Rise to 78°C at 1°C/min
Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 60min.
Hop addition 1: After 10min add Magnum.
Hop Addition 2: After 50min add Hallertau Blanc.
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	13.0°P	Efficiency	85%
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Step 3: Fermentation and Maturation Cool down the wort to 16°C and pitch the yeast. Ferment at 16°C for 2 days then rise to 20°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	78%	FG	2.80°P
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Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.